



VINTAGE 2016

Intense and Seductive

An ideal blend allowing the personality of the Champagne region's great Pinot Noirs to dominate, combined with the elegance and subtlety of Chardonnays.



Formulation

100% Grand cru
66% Pinot Noir and 34% Chardonnay
Origins: Montagne de Reims and Côte des Blancs
Vinification in oak casks: 25%
Ageing on lees: 64 months
Dosage: 1,9 g/l



Available formats

Bottle: 8 to 10 years
Magnum: more than 10 years



Appearance: A rose-gold hue with glinting flecks of soft green, naturally enhanced by a fine, abundant and dynamic effervescence.



Palate: A charming mouthfeel with notes of fresh pineapple and sudachi zest, amplified by a creamy and delicate texture. A persistent finish with a chiseled structure.



Aroma: Deliciously fruity intensity with elegant notes of nuts and stone fruits (greengage and crunchy cherries). Prolonged and nuanced development of exquisite notes of baked goods (crepe dough and puffed cereals). A superlative aroma, with a refreshing and sophisticated purity.



Tasting: A noble and distinctive vintage with excellent depth. Enjoy with bream ceviche and kalamansi condiment or a high-end Pata Negra ham aged 36/48 months. Serve at: 11/12°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker
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